

Executive Dinner

with complimentary Coffee or Tea

4-course 620

** 5-course 760*

Freshly Shuck Oyster N.3 2pcs
Lemon / Shallots Vinegar

Sashimi Selection
Scallops / Red Prawns / Hamachi

Mushrooms Fricassee*
Spring Egg / Truffle Sauce

Wagyu Beef Striploin Red Label BMS 4-5
Fondant Potatoes / Grilled Kale / Red Wine Jus

OR

Cod Fish
Miso Glazed / Vegetables Julienne / Lemon

Orange Thousand Layer Crepe Cake
Chef Hubert's Recipe

Enjoy 2 glasses of wine pairing for \$148 per person.
Enjoy 3 glasses of wine pairing for \$198 per person.

Please ask us for details.

All prices are subject to a 10% service charge